



Mixed Greens with Raspberry Vinaigrette



Ingredients:

- 1/2 cup raspberry vinegar
- 2/3 cup chopped fresh shallots
- 3/4 cup olive oil
- 1 small head romaine lettuce, thinly sliced (about 6 cups)
- 1 large head radicchio, thinly sliced
- 1 large head Belgian endive, thinly sliced

Preparation:

Blend vinegar and shallots in blender or processor. With machine running, gradually add oil. Season with salt and pepper.

Combine romaine, radicchio and endive in large bowl. Toss with enough vinaigrette to coat.



Vinaigrette



Oil and vinegar to tap, taste and treasure

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